

2019-2020

Dinner Menu



All Menu Selections Include: Iced Water, Iced Tea, Starter Salad,

Dessert ,Orange Rolls, Yeast Rolls, Butter, and Coffee Service

To Ensure Quality Service and Preparation, Please Select the Same Menu
for all of Your Guests, Barring Dietary Restrictions

Passed

Options

FRIED OYSTERS

served in a spoon with remoulade sauce \$4 per piece

SEARED AHI TUNA

with seaweed salad, siracha aioli, won ton crisp served in an asian spoon \$5 per piece

GRILLED PEACH AND GOAT CHEESE CROSTINI

with prosciutto and micro greens \$4 per piece

FRIED GREEN TOMATO

served in a spoon with shrimp-black eye pea relish and remoulade \$4 per piece

SEARED PETIT CRAB CAKE

served with remoulade and local greens \$5 per piece

MONTE CRISTO

traditional pan-fried ham and cheese and lingonberry compote sandwich \$4 per piece

BLACK AND BLEU CROSTINI

blackened flat iron steak, blue cheese fondue, and red onion confit \$4 per piece

VEAL PARMESAN MEATBALLS

tomato sauce and fresh mozzarella on a crostini \$4 per piece

TOMATO BRUSCHETTA

crisp french bread and goat cheese mousse \$4 per piece

SHRIMP AND GRIT CAKE

with spicy tomato jam \$4 per piece

CHICKEN SALAD FILO CUP

house-made with grapes, pecans, red onion and black pepper \$4 per piece

MUSHROOM TARTS

tart shell with wild mushrooms \$4 per piece

PIMENTO CHEESE & BACON JAM CROSTINI

southern style pimento cheese, house-made bacon jam, crisp crostini \$4 per piece

All menu items will incur a 20% service charge and a 10% state tax

Soups

LOBSTER BISQUE

butter-poached lobster, sherry crème fraîche \$8

TOMATO BASIL

classic tomato soup finished with crème \$6

FRENCH ONION

caramelized onions in a beef broth with crouton and provolone \$6

Starter

FRUIT SALAD with poppy seed dressing

TRADITIONAL CAESAR SALAD

croutons, tomatoes and shredded parmesan cheese

BABY LETTUCES SALAD

candied pecans, dried cranberries, goat cheese and balsamic vinaigrette

FRESH SPINACH SALAD

chopped egg, tomato wedges, crisp bacon, red onion and cider-bacon vinaigrette

STRAWBERRY SALAD

mixed greens with sliced strawberries, toasted almonds and goat cheese served with strawberry vinaigrette

GARDEN SALAD

blend of romaine, carrots and radicchio with cucumbers, tomatoes, cheddar cheese and croutons served with ranch and balsamic dressing

ICEBERG WEDGE SALAD

apple smoked bacon, tomatoes, blue cheese crumbles and chives served with house made ranch

BIBB SALAD

bibb lettuces, manchego cheese curls, sunflower seeds, pickled red onion, tomato aioli dressing

CAPRESE SALAD

fresh mozzarella cheese, tomatoes, fresh basil topped with balsamic drizzle

*All salads are served
with dressings on
the side. Salads may
be pre-dressed upon
request.*

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Chicken

GRILLED SANTA FE CHICKEN

grilled chicken breast topped with applewood smoked bacon, pepper jack cheese and barbeque drizzle
served with cheese grits and broccolini \$40

CHICKEN MARSALA

chicken breast coated with crisp bread crumbs and topped with a marsala-mushroom sauce
served with purple potato puree and broccolini \$39

GRILLED CHICKEN BREAST

topped with lemon herb butter sauce
served with roasted fingerling potatoes, green beans and red peppers \$37

CHICKEN PICCATA

parmesan breaded chicken breast over angel hair pasta topped with a lemon-caper butter sauce
served with asparagus, green beans, and carrots \$39

HONEY PECAN CHICKEN

fried chicken pecan breaded breast topped with fresh clover honey and toasted pecans
served with whipped sweet potatoes and green beans \$39

WILD MUSHROOM AND GRUYERE STUFFED CHICKEN BREAST

topped with a red pepper cream
served with white truffle mac & cheese, asparagus tips and mushrooms \$41

ROASTED TOMATO AND PARMESAN STUFFED CHICKEN BREAST

topped with a basil cream
served with potato gratin and sautéed spinach \$40

CHICKEN CORDON BLEU

topped with chicken veloute sauce
served with whipped potatoes and haricot verts \$40

All dinner chicken entrees are (8) oz. airline chicken breasts

Pork

ROASTED SLICED PORK TENDERLOIN

caramelized onion barbeque demi-glace
served with tri-colored roasted fingerling potatoes and broccolini \$40

PAN ROASTED FRENCHED BONE-IN BERKSHIRE PORK CHOP (12 OZ.)

roasted shallot jus
served with sweet potato puree and sautéed spinach \$44

BONELESS NIMAN RANCH PORK CHOP (8 OZ.)

with a maple cream sauce
served with potato gratin and roasted brussels \$38

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Beef Entrees

FILET OF BEEF TENDERLOIN

with demi glace
served with purple potato puree and asparagus
6 oz. \$48 | 8 oz. \$55

GRILLED PRIME RIBEYE STEAK (14 OZ.)

prime ribeye with jack daniels herb butter
served with mashed potatoes and broccolini \$55

PRIME NEW YORK STRIP STEAK MEDALLION (10 OZ.)

house made steak sauce
served with potato gratin and haricot verts \$50

Above Steaks Cooked medium-rare unless otherwise requested. To ensure the highest quality meal, please select the same temperature for all of your guests

BRAISED BONELESS SHORT RIBS

braising reduction topped with crispy fried onion
with parmesan risotto, asparagus and baby carrots \$40

Seafood

SAUTEED GULF SNAPPER (7 OZ.)

roasted tomato cream
served rice pilaf and julienned vegetables \$45

SEARED RED GROUPER (7 OZ.)

topped with a lemon butter
served with crispy red potatoes and sautéed spinach \$46

GRILLED SCOTTISH SALMON (7 OZ.)

red pepper cream
served with parmesan risotto and asparagus \$39

GRILLED SALMON AND BUTTER POACHED SHRIMP

topped with red pepper emulsion
served with risotto and broccolini \$50

LOW COUNTRY SHRIMP AND GRITS

low country style shrimp served on stone ground grits with tasso ham, andouille sausage, tomatoes, peppers, parsley, scallions finished with butter and garnished with bacon, cheddar and parmesan cheese \$44

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Entrée

GRILLED FILET OF BEEF(6 OZ.) AND JUMBO SHRIMP

with butter infused demi glace

served with potato puree, julienne of vegetable, gremolata and fried potatoes \$54

GRILLED FILET OF BEEF (6 OZ.) AND MAINE LOBSTER TAIL

with demi-glace and drawn butter

served with white truffle mac n' cheese, broccolini, and lemon crown \$71

GRILLED FILET OF BEEF (6 OZ.) AND CRAB CAKE

with demi-glace & cajun aioli

served with potato croquette and spinach \$66

GRILLED FILET OF BEEF (6 OZ.) AND GRILLED AIRLINE CHICKEN BREAST (6 OZ.)

with velouté sauce

served with potato gratin and asparagus \$53

Vegetarian Entrees

PORTOBELLO WELLINGTON

vegetable stuffed portobello with spinach puree and fried potatoes \$36

SWEET POTATO LASAGNA

zucchini, squash, onions layered with fresh mozzarella cheese served with arugula puree and tomato chutney (*gluten-free*) \$36

PENNE PASTA PUTTANESCA

Spiced tomato sauce, parmesan, and basil \$36

Children's

GRILLED OR FRIED CHICKEN FINGERS

includes a fruit cup and french fries, ketchup and honey mustard \$16

PASTA ALFREDO

includes a fruit cup \$16

+ \$2 add *grilled chicken*

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Desserts

TRIPLE CHOCOLATE CHEESECAKE with milk chocolate, dark chocolate, white chocolate, chantilly cream, and strawberry

VANILLA BEAN CHEESECAKE SPHERE with chocolate and raspberry sauce, graham cracker crumbs, and strawberry

CLASSIC CRME BRULEE with almond florentine and fresh berries

WHITE CHOCOLATE MACADAMIA NUT CREME BRULEE
with macadamia lace cookie

WHITE CHOCOLATE BREAD PUDDING with white chocolate ganache

COOKIES AND CREAM CAKE with chocolate cake and oreo icing

EXPRESSO CHOCOLATE CAKE with espresso buttercream

WHITE CHOCOLATE BREAD PUDDING with sun-dried cherries, candied caramel pecans and white chocolate sauce

BAILEY'S CHOCOLATE CARAMEL TARTS with chocolate crust, bailey's infused chocolate ganache

TRIPLE CHOCOLATE CAKE with milk chocolate cake, dark chocolate cake, white chocolate buttercream, raspberry sauce, ganache rosette, and strawberry

DERBY PECAN PIE with bourbon, caramel sauce, and candied pecans

CHOCOLATE ROULAGE with chocolate ganache, chantilly cream, mini chocolate shavings, strawberry